

The Technology curriculum is broken down into 3 sub-areas of Computing, Design & Technology and Food Technology. Within each sub area the assessed competencies centre around Designing, Making and Knowledge, which will be formally assessed during each rotation. Each student will explore the curriculum as a 12-week rotational scheme, enabling a breadth of skills to be experienced creatively in the whole of Key Stage 3.

Mid-Year Expectations		End of Year Expectations
Higher Prior Attainer	<ul style="list-style-type: none"> • Use key terms correctly throughout written work. • Work confidently and independently in practical lessons, regularly helping other students with their practical work. • Work from students own detailed plans that incorporate key timings. • Dishes include a range of higher-level skills, executed to a good standard, and explain how timings could be improved. • Identify the main nutrients in food products and explain the specific dietary needs throughout life, giving reasons for variation in age. 	<ul style="list-style-type: none"> • Adapt recipes to make them suitable for special dietary requirements and/or make products more sustainable. • Consider the cost and sourcing of ingredients when choosing dishes and ingredients. • Accurately calculate the cost of making dishes and comment on how to improve the profit margin. • Test and evaluate dishes in detail, providing justified improvements, considering health and nutrition. • Demonstrate innovative ideas in food products and present dishes to a high standard.
Middle Prior Attainer	<ul style="list-style-type: none"> • Use key terms competently throughout written work. • Make dishes independently and sometimes help other students with their practical work. • Work from students' own detailed plans. • Explain how products could be improved with justifications taking into account the needs of the intended user. • Understand the function of ingredients used in a variety of dishes. 	<ul style="list-style-type: none"> • Adapt recipes by changing relevant ingredients based on special dietary requirements and/or make products more sustainable. • Evaluate products in detail and how they impact the environment. • Calculate the cost of making dishes. • Analyse the nutritional content of the dishes and suggest improvements. • Demonstrate innovative ideas in food products.
Lower Prior Attainer	<ul style="list-style-type: none"> • Use key terms appropriately within work. • Modify and work from students' own method where appropriate. • Use ingredients and equipment safely and competently. • Explain how to improve products by changing recipes. • Understand the function of ingredients used in some dishes. 	<ul style="list-style-type: none"> • Adapt recipes by changing relevant ingredients based on special dietary requirements and / or incorporate seasonal ingredients. • Evaluate the success of finished dishes by using sensory descriptors. • State the main nutrients needed for a healthy diet and why they are needed. • Demonstrate creative ideas in food products.

